

Historic, Archive Document

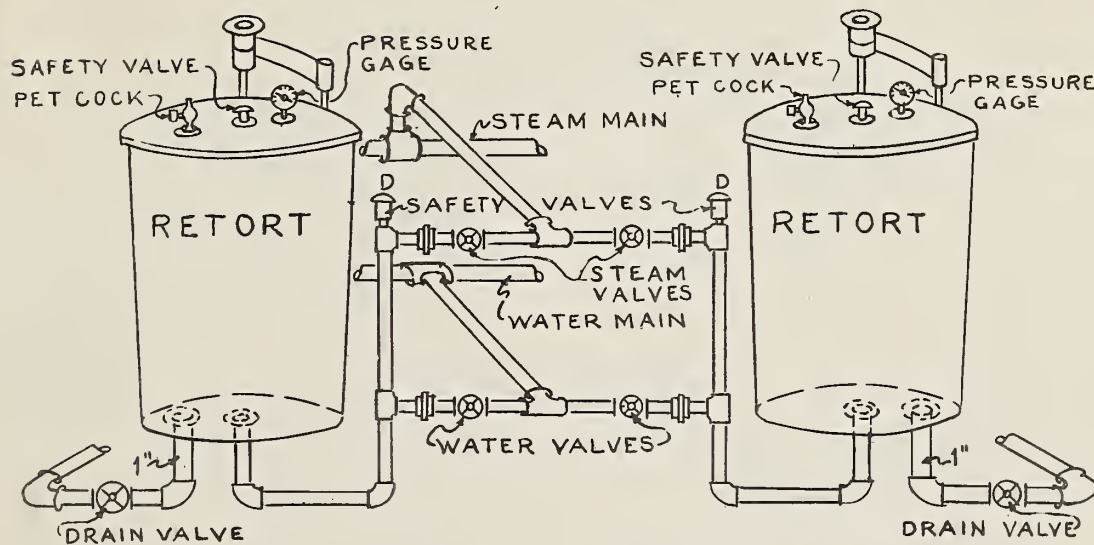
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Pt. 1

Op. 3



NOTES.— STEAM-AND WATER-PIPE SIZES TO BE $\frac{1}{2}$ " OR $\frac{3}{4}$ ", ACCORDING TO THE RETORT MANUFACTURER'S RECOMMENDATION.

SPACE BETWEEN RETORTS OF 106 NO. 3 CAN CAPACITY EACH SHOULD BE 30" MINIMUM TO ALLOW FOR PIPING AND FITTINGS. SPACE SHOWN IS EXTENDED TO ILLUSTRATE PIPING AND FITTINGS ASSEMBLY.

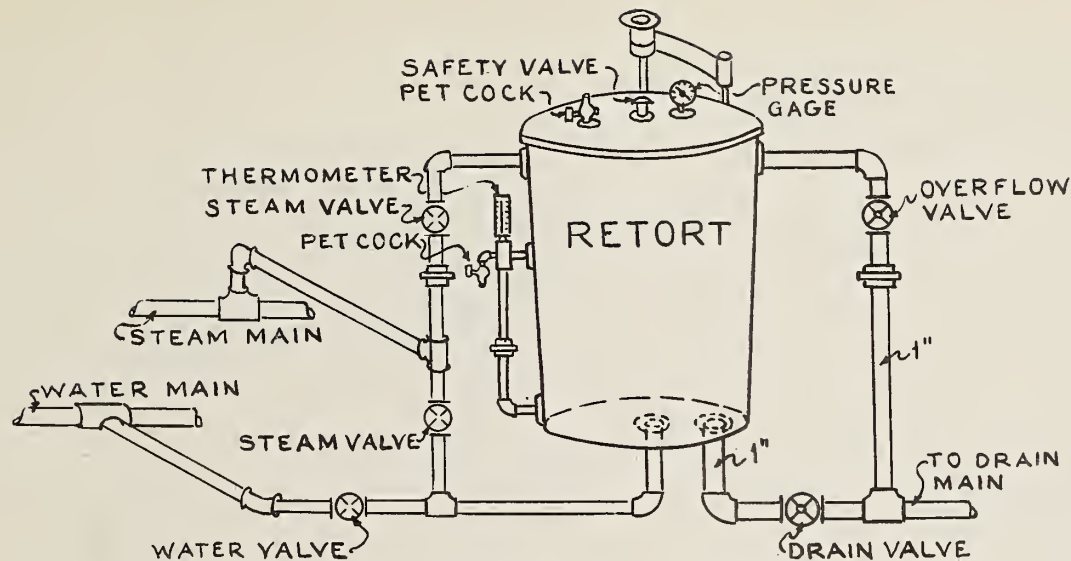
SAFETY-VALVES "D" TO BE SET AT 25 POUNDS MAXIMUM PRESSURE. THESE VALVES MAY BE OMITTED WHEN A PRESSURE-REDUCING VALVE AND A SAFETY VALVE IS INSTALLED IN THE MAIN STEAM LINE.

Equipment for Community Canning Plant:
Diagram of piping arrangement to
retorts in pairs for processing only.

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NOTES.—STEAM-AND WATER-PIPE SIZES TO BE $\frac{1}{2}$ " OR $\frac{3}{4}$ ", ACCORDING TO THE RETORT MANUFACTURER'S RECOMMENDATION.

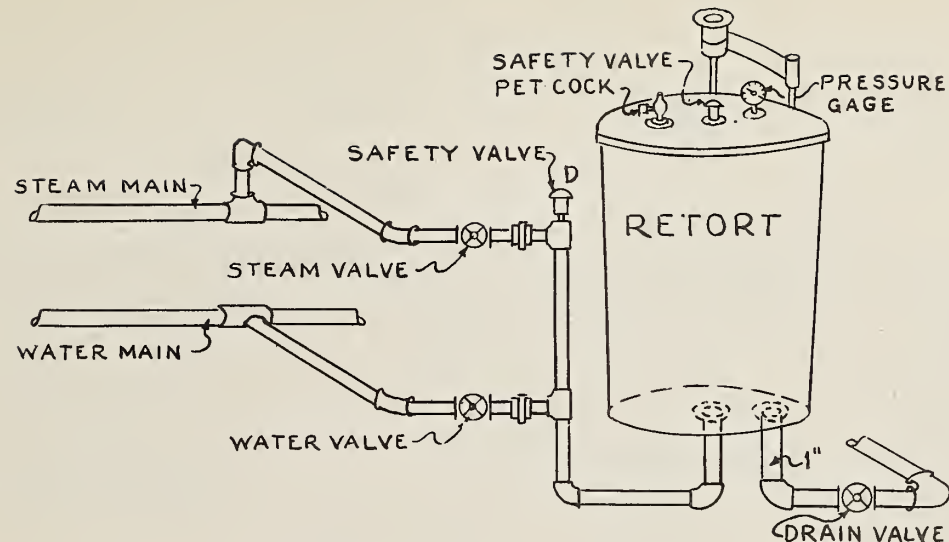
SEE FIGURES 2 AND 3 FOR MINIMUM SPACE REQUIRED FOR RETORT ASSEMBLY. SPACE SHOWN IS EXTENDED TO ILLUSTRATE THE PIPING AND FITTINGS.

PROVIDE A SAFETY VALVE NEAR THE PRESSURE REDUCING VALVE IN THE MAIN STEAM LINE.

Equipment for Community Canning Plant:
Diagram of piping arrangement to
single retort for processing and
pressure cooling.

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NOTES.— STEAM-AND WATER-PIPE SIZES TO BE $\frac{1}{2}$ " OR $\frac{3}{4}$ ", ACCORDING TO THE RETORT MANUFACTURER'S RECOMMENDATION.

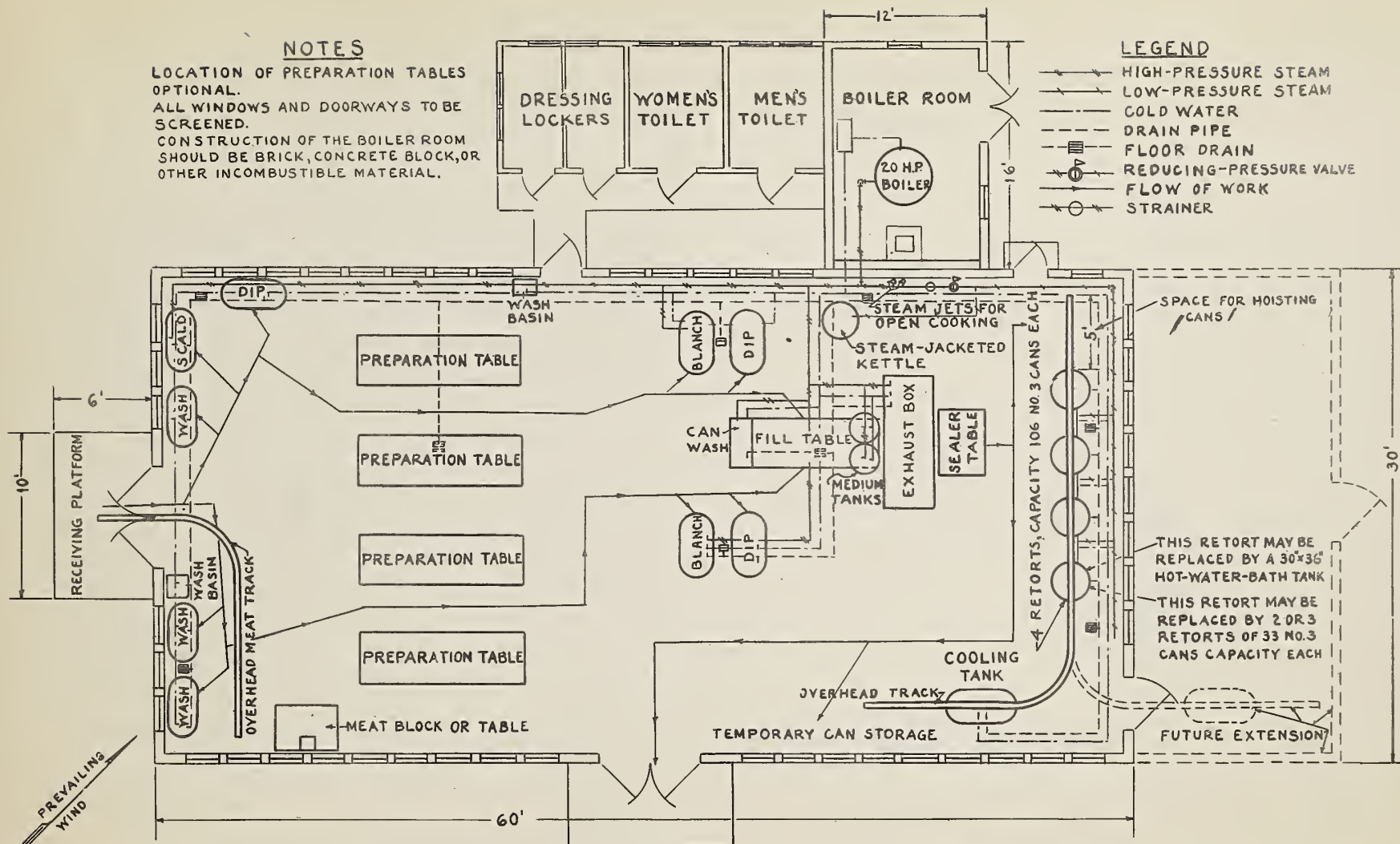
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Equipment for Community Canning Plant:
Diagram of piping arrangement to single
retort for processing only.

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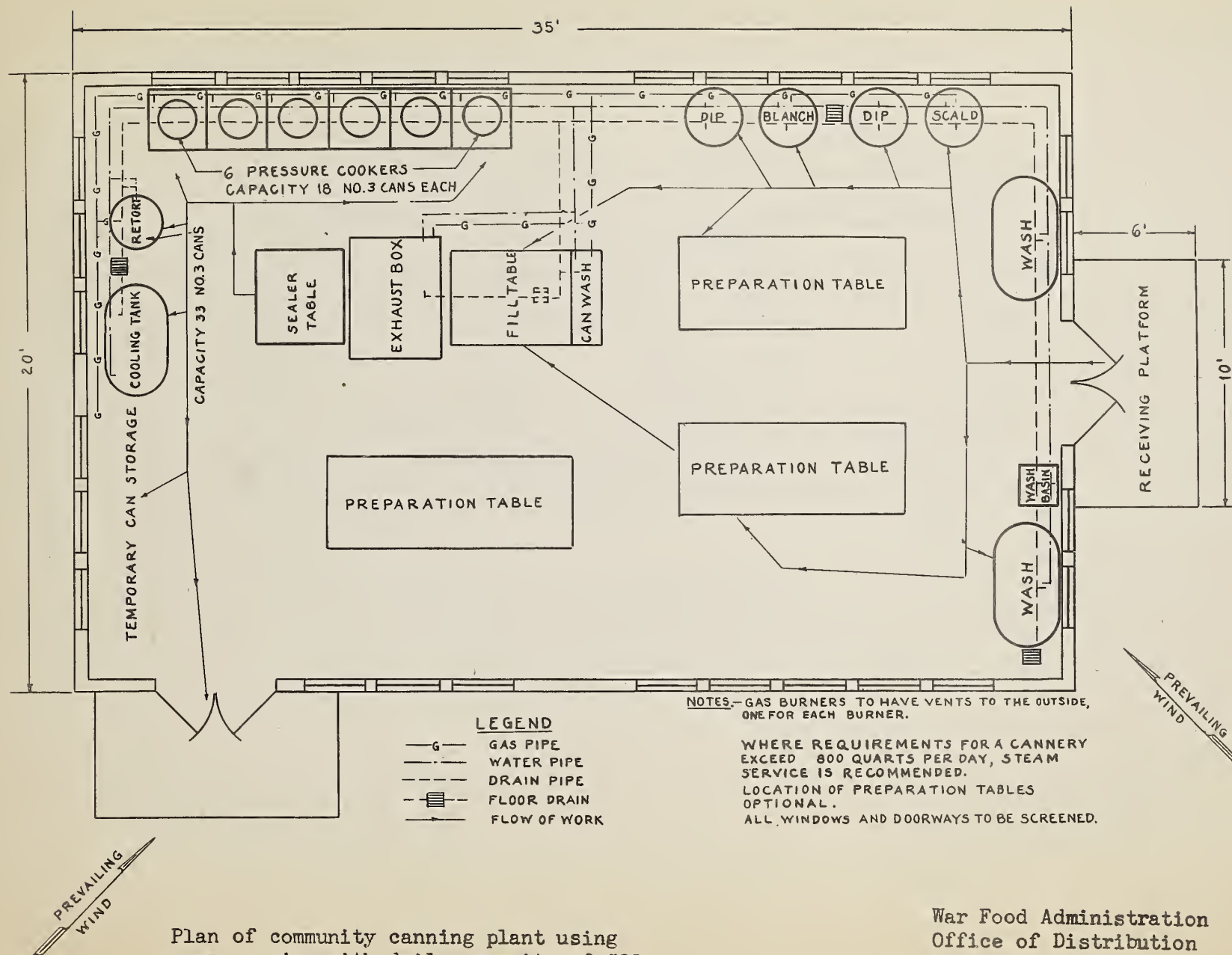
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Plan of community canning plant with
daily capacity of 2,000 to 3,000 cans.

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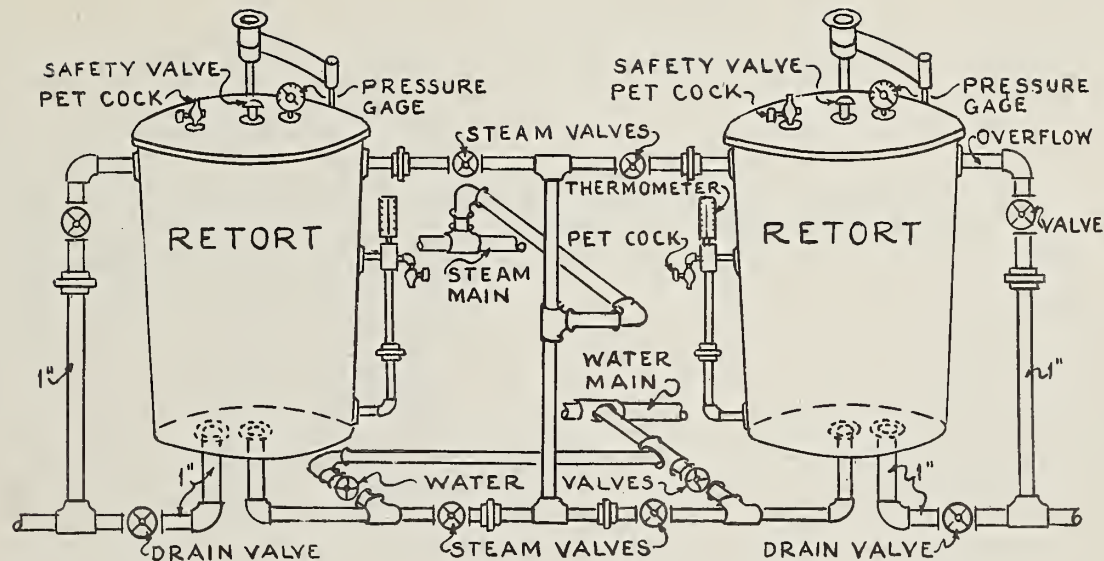
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Plan of community canning plant using gas service with daily capacity of 500 to 800 cans.

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NOTES.- STEAM- AND WATER-PIPE SIZES TO BE $\frac{1}{2}$ " OR $\frac{3}{4}$ ", ACCORDING TO THE RETORT MANUFACTURER'S RECOMMENDATION.

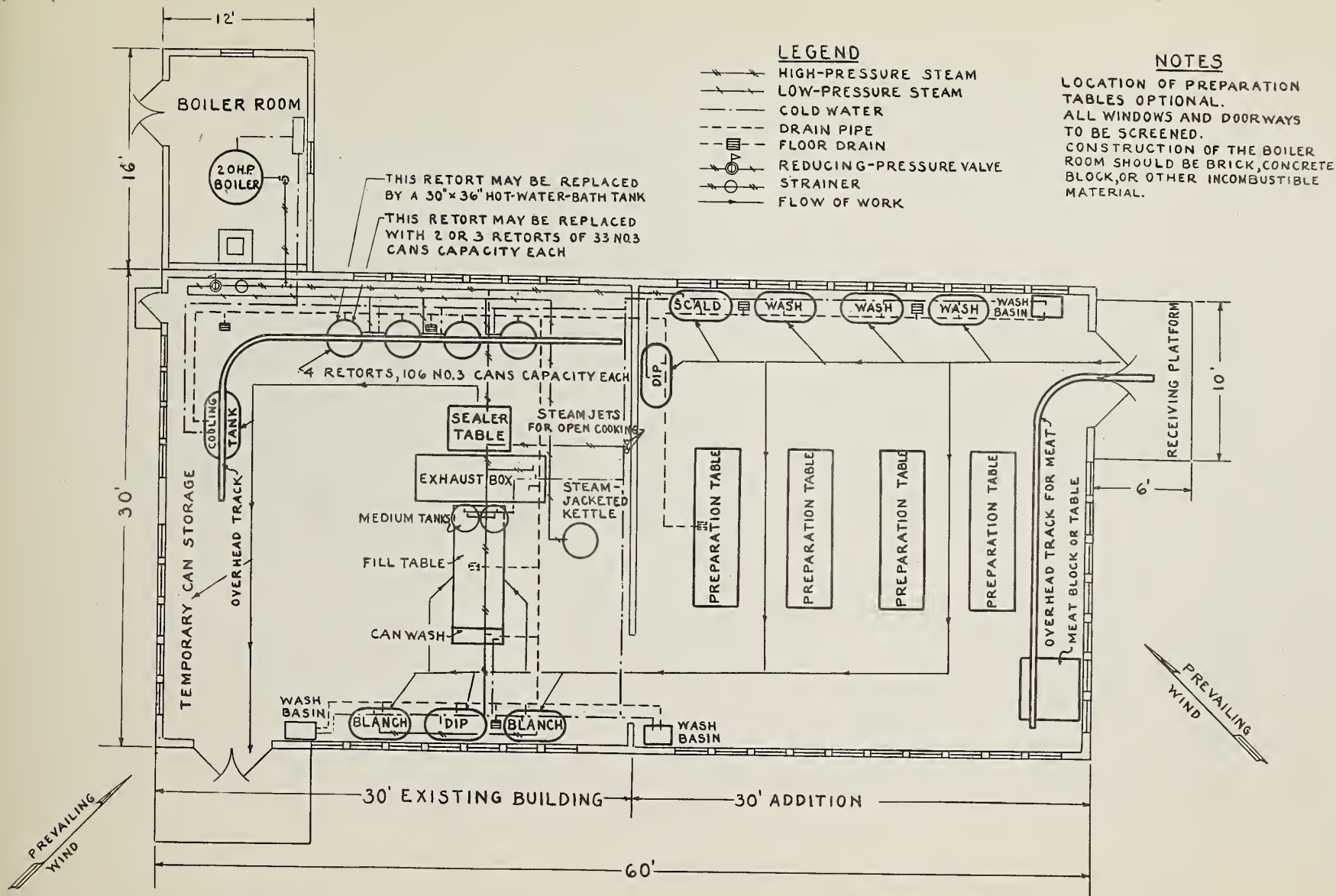
SPACE BETWEEN RETORTS OF 106 NO.3 CAN CAPACITY EACH SHOULD BE 30" MINIMUM TO ALLOW FOR THE PIPING AND FITTINGS. SPACE SHOWN IS EXTENDED TO ILLUSTRATE THE PIPING AND FITTINGS ASSEMBLY.

PROVIDE A SAFETY VALVE NEAR THE PRESSURE REDUCING VALVE IN THE MAIN STEAM LINE.

Equipment for Community Canning Plant:
Diagram of piping arrangement to
retorts in pairs for processing
and pressure cooling.

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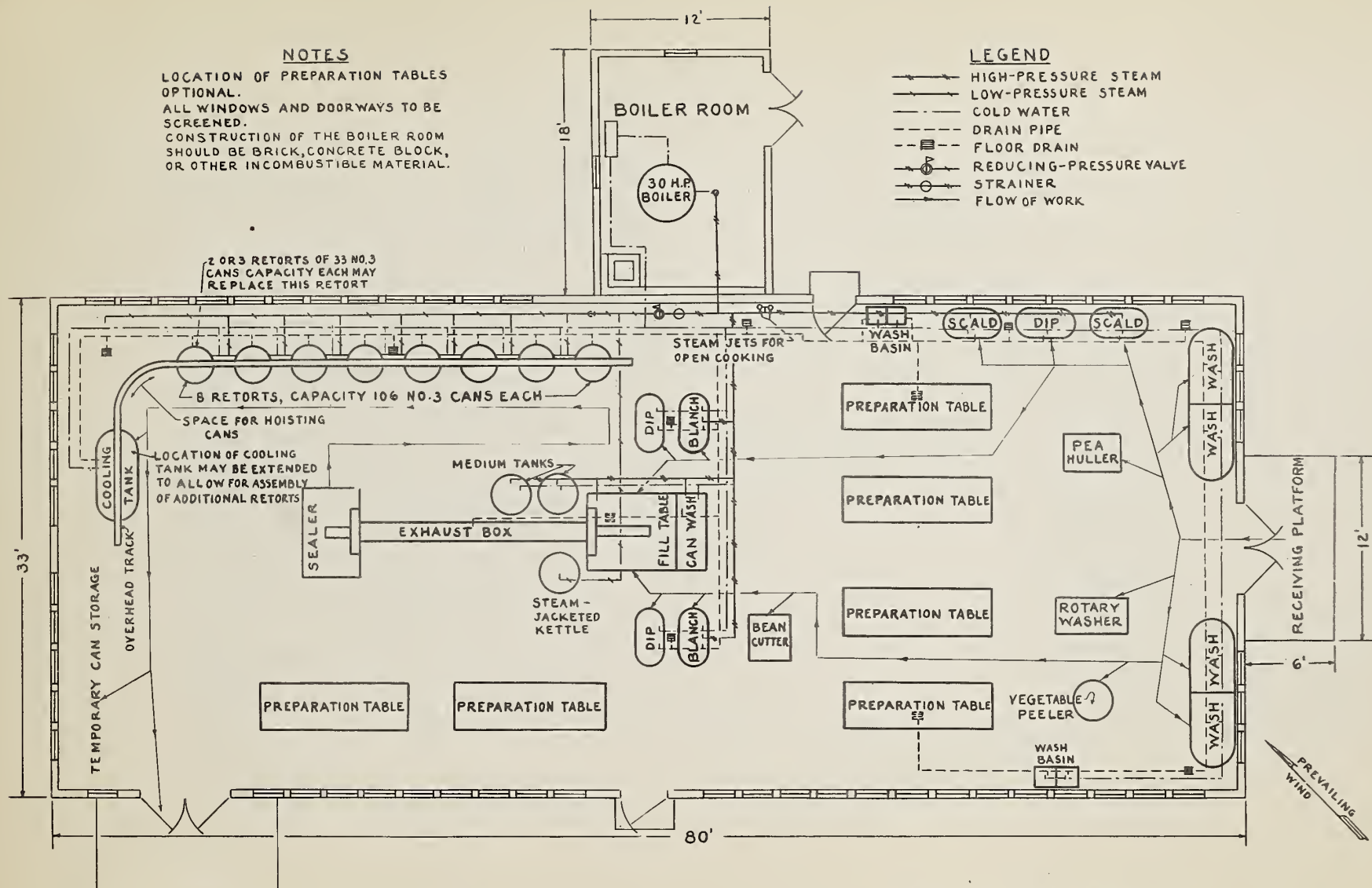
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Plan of community canning plant with addition to existing building to give daily capacity of 2,000 to 3,000 cans.

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Plan of community canning plant with daily
capacity of 5,000 to 6,000 cans.

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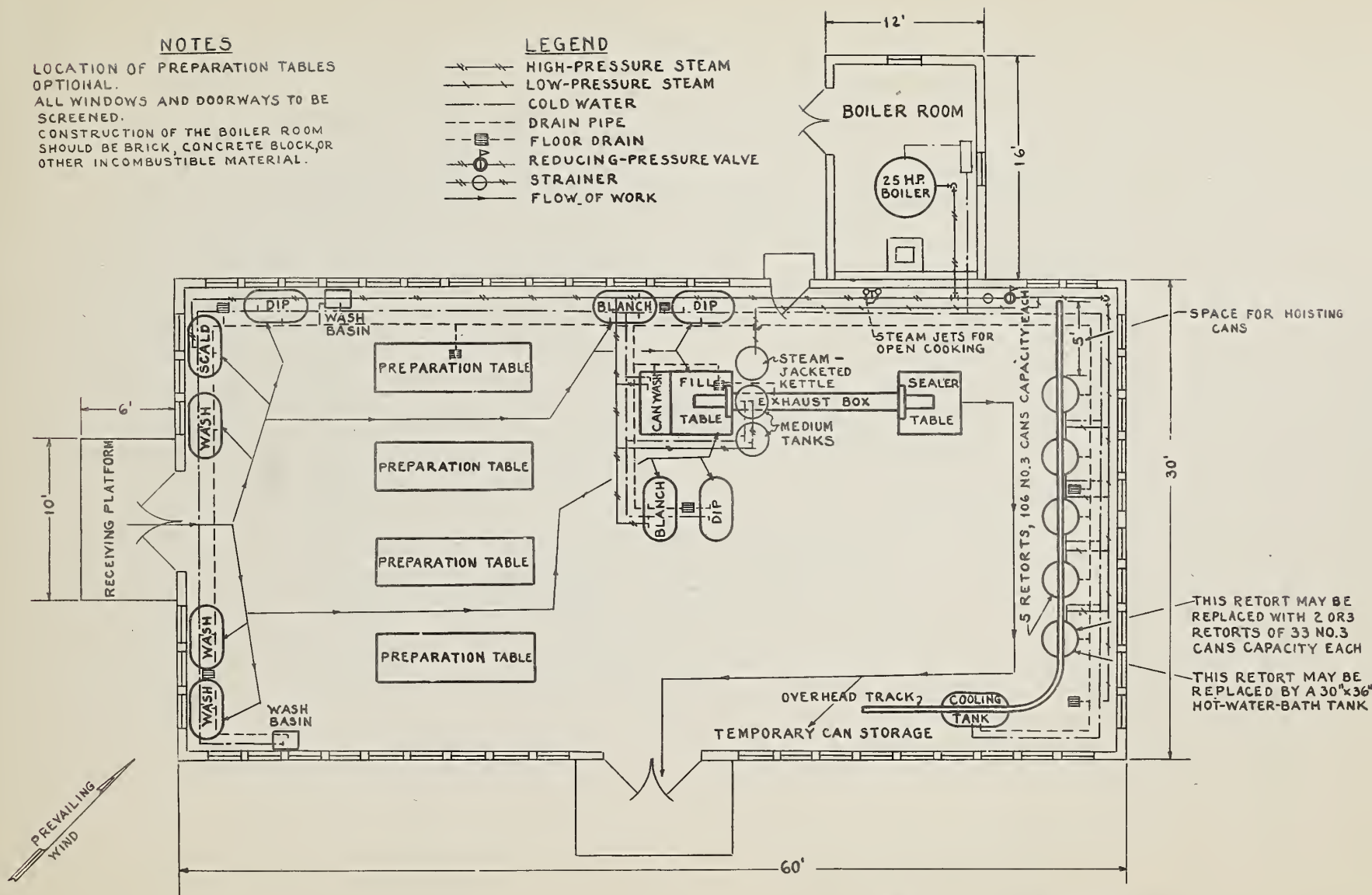
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NOTES

LOCATION OF PREPARATION TABLES
OPTIONAL.
ALL WINDOWS AND DOORWAYS TO BE
SCREENED.
CONSTRUCTION OF THE BOILER ROOM
SHOULD BE BRICK, CONCRETE BLOCK, OR
OTHER INCOMBUSTIBLE MATERIAL.

LEGEND

--- HIGH-PRESSURE STEAM
--- LOW-PRESSURE STEAM
--- COLD WATER
--- DRAIN PIPE
--- FLOOR DRAIN
--- REDUCING-PRESSURE VALVE
--- STRAINER
--- FLOW OF WORK

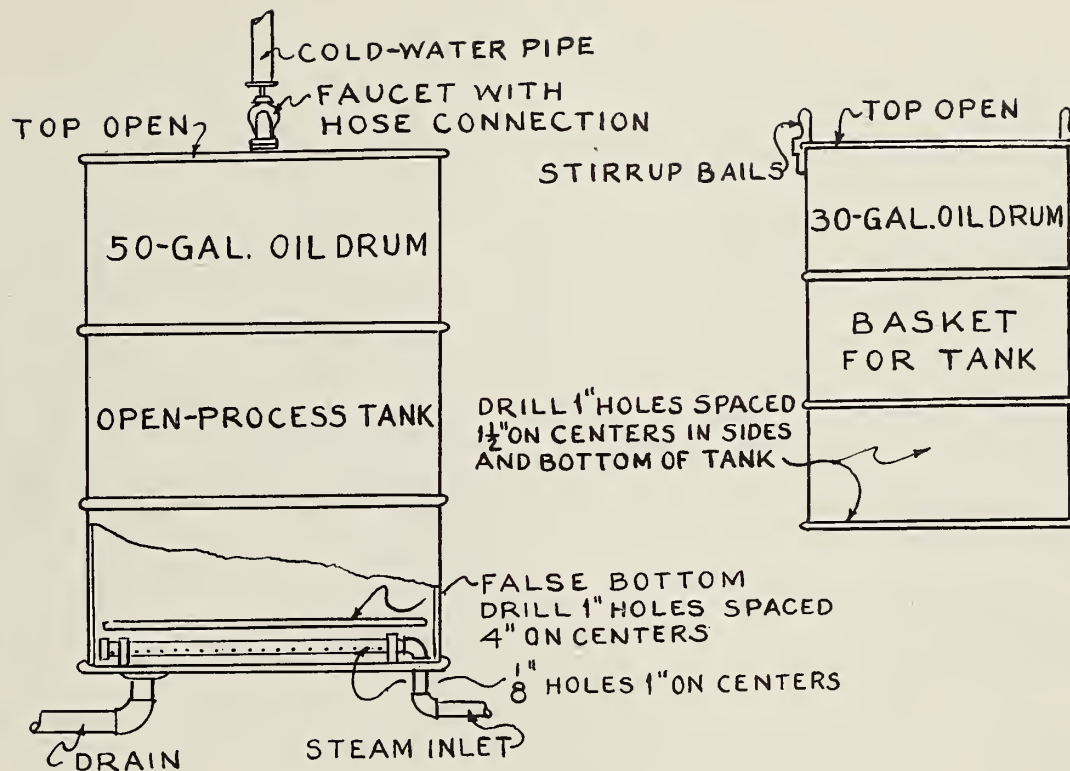


Plan of community canning plant with
daily capacity of 2,500 to 3,500 cans.

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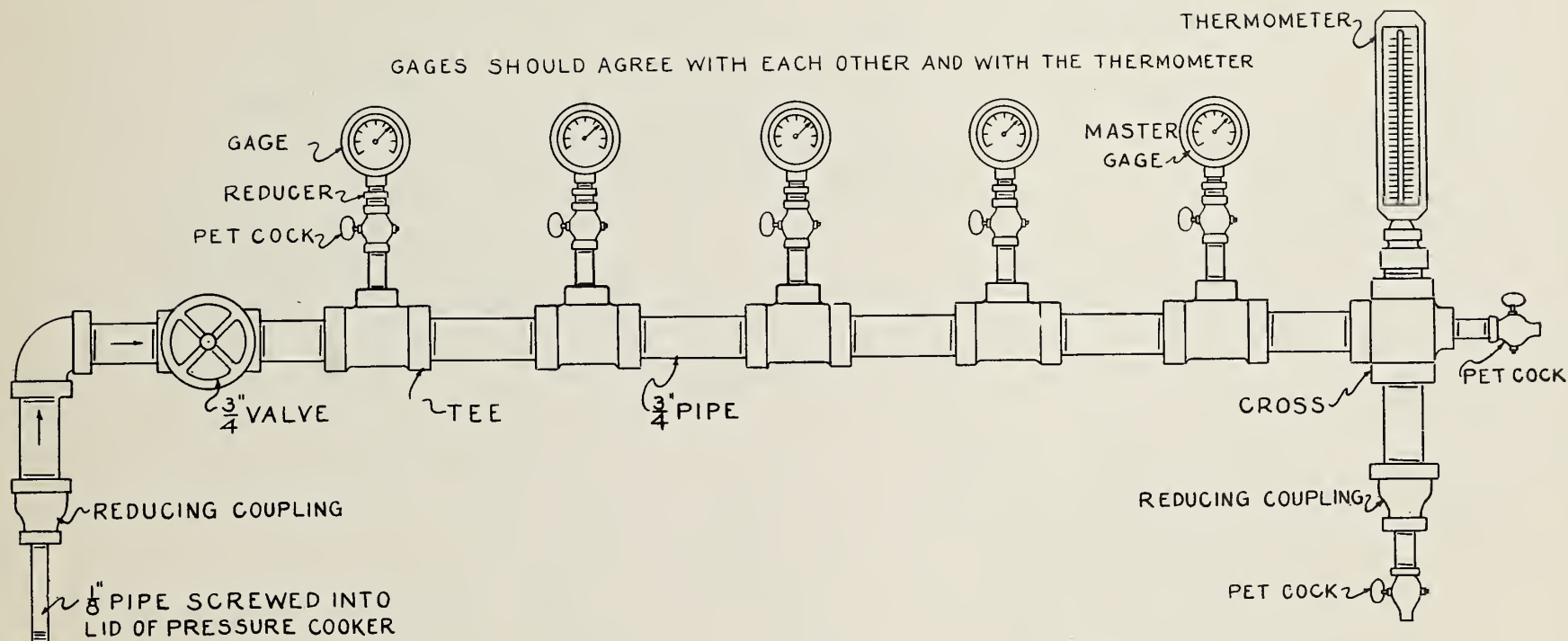


Equipment for Community Canning Plant:
Detail of open-process tank.

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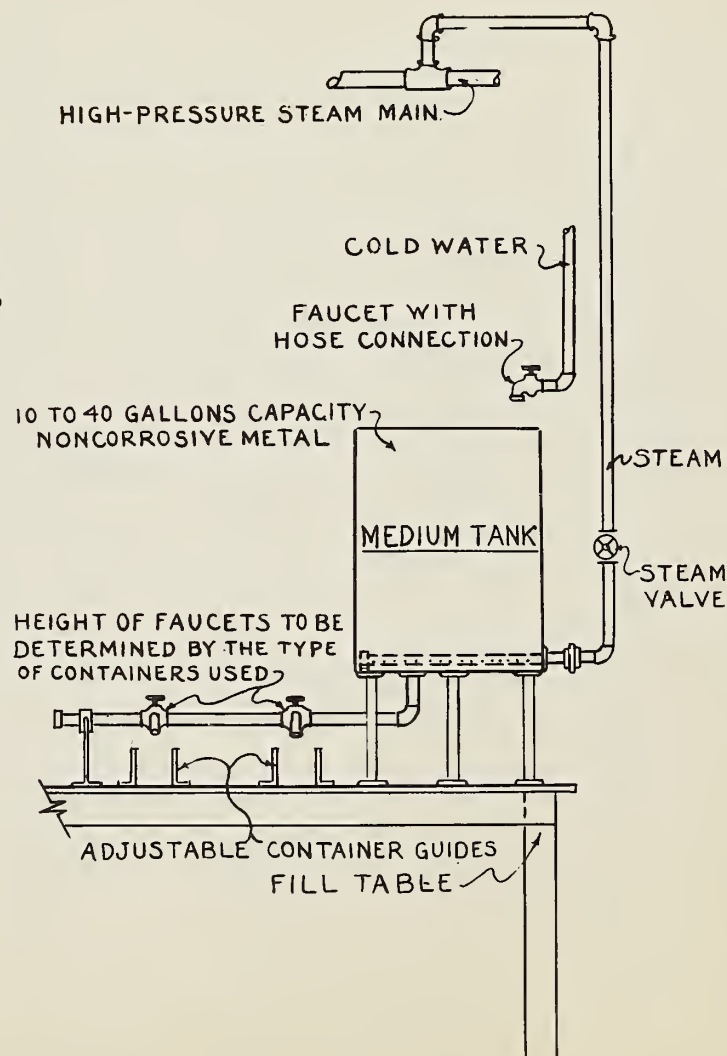
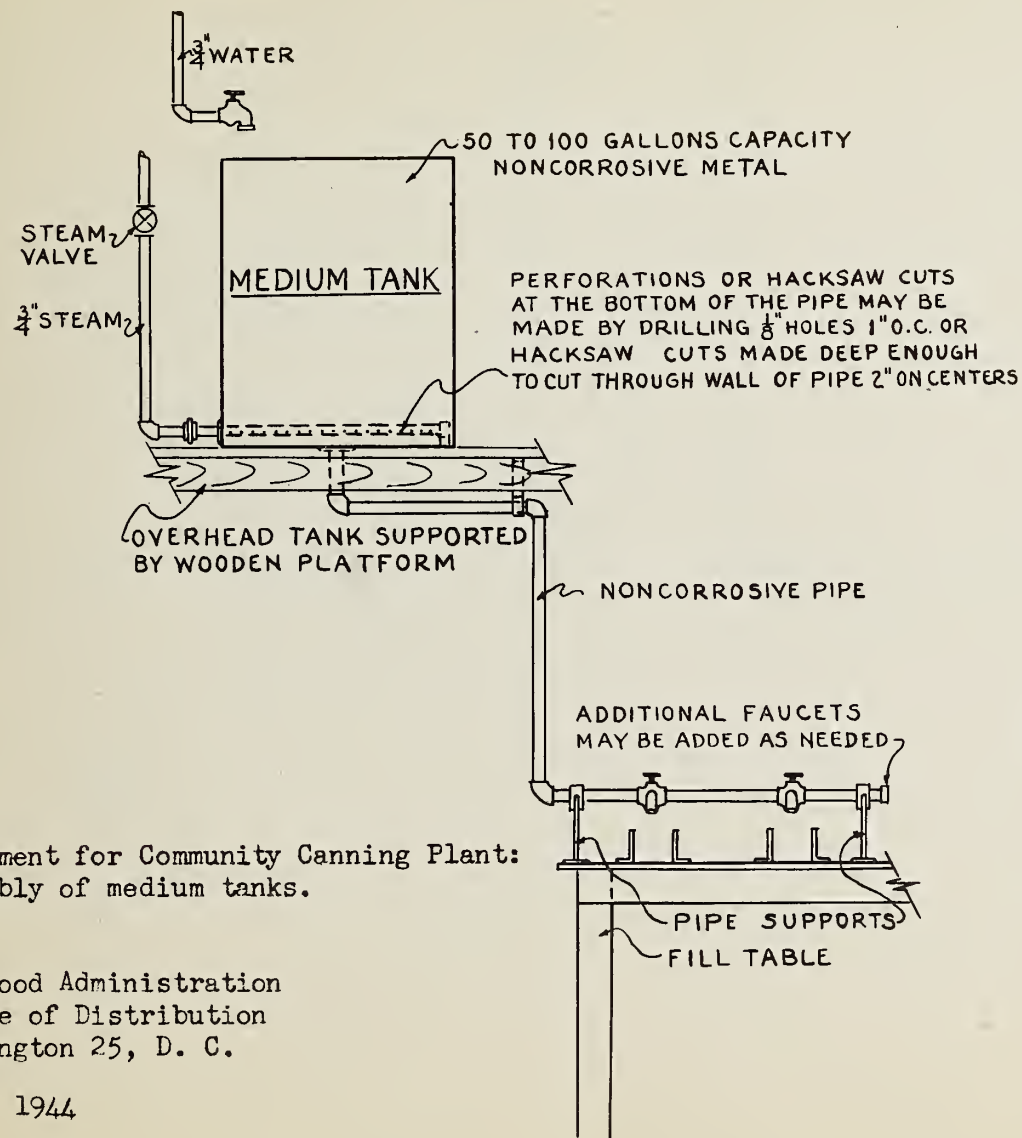
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Method of testing pressure gages
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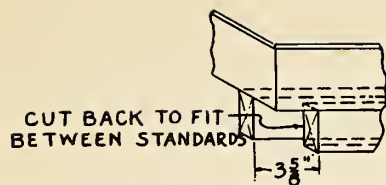
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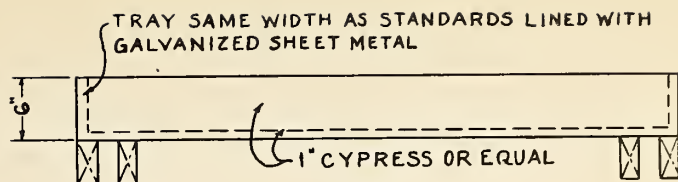
Equipment for Community Canning Plant:
Assembly of medium tanks.

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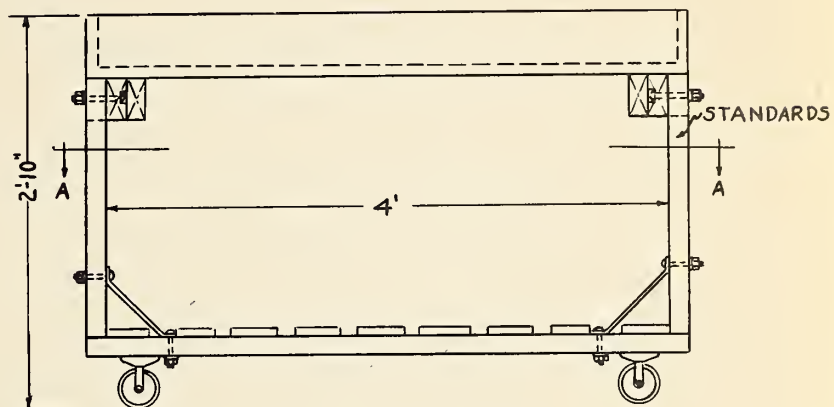
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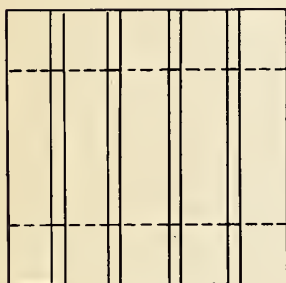
TRAY CORNER



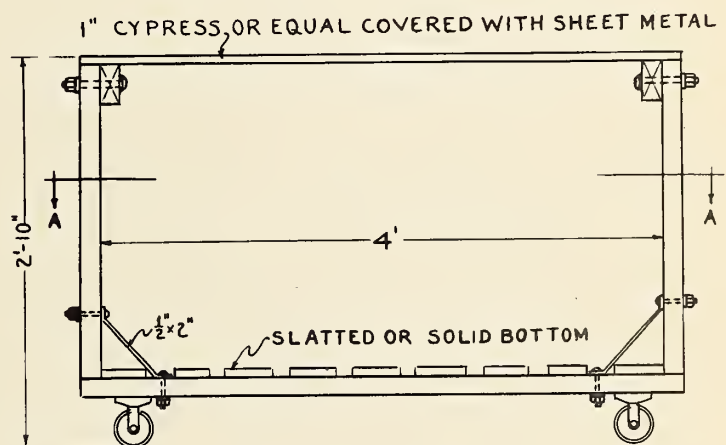
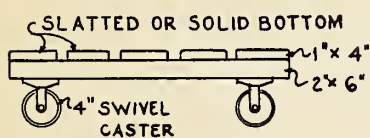
TRAY



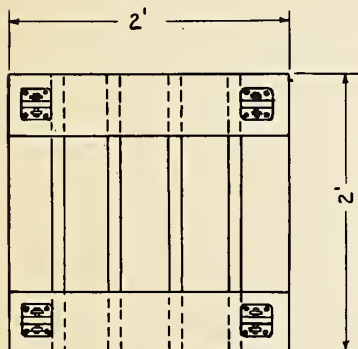
TRUCK WITH TRAY



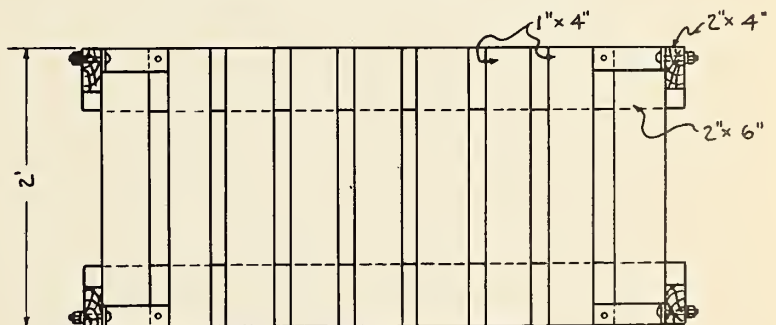
PLAN



TRUCK WITH SOLID TOP



BOTTOM VIEW

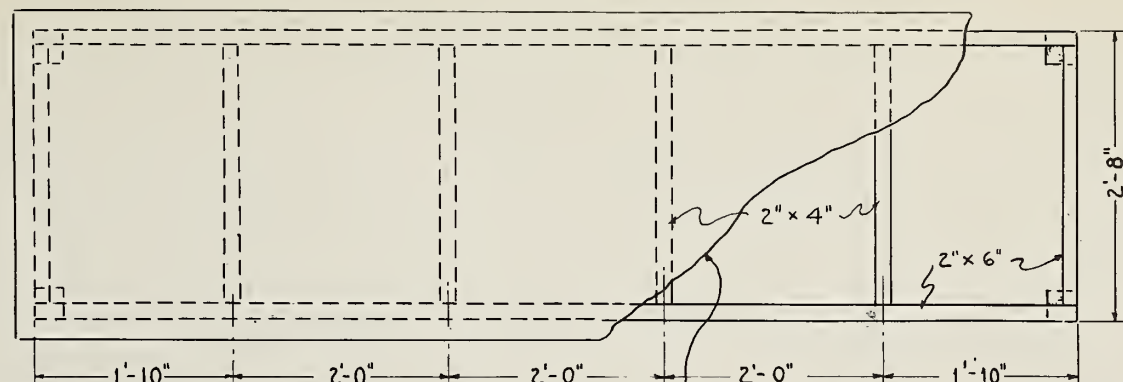


PLAN A-A

Equipment for Community Canning Plant:
Utility trucks for canning units.

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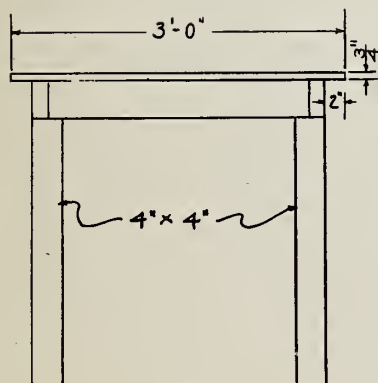
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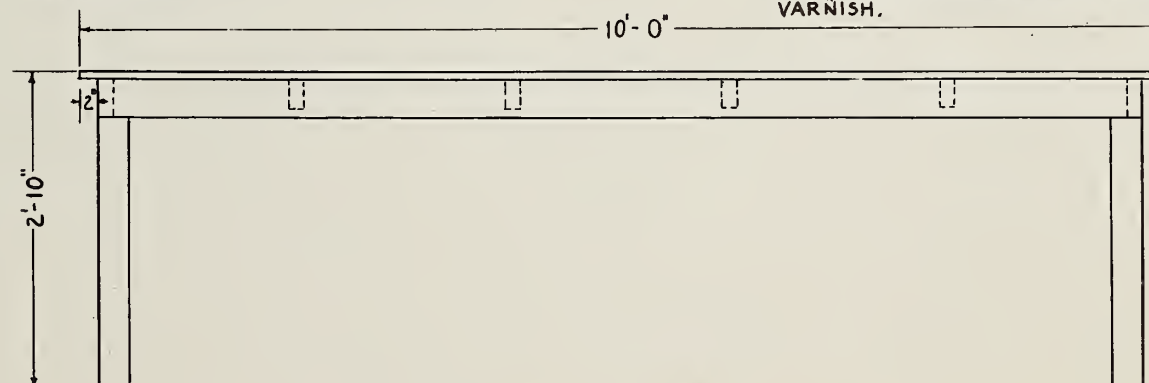
COVER TABLE WITH SHEET METAL.
IF AVAILABLE, USE ROUGH LUMBER
INSTEAD OF FLOORING FOR TOP OF UNDER
STRUCTURE.

PLAN

3" PLYWOOD OR FIR FLOORING, IF FLOORING
IS USED APPLY PAINT TO TONGUE AND GROOVE
AND ASSEMBLE BEFORE DRYING. KEEP TABLE
TOP PAINTED WITH HIGH-QUALITY ENAMEL OR SPAR
VARNISH.



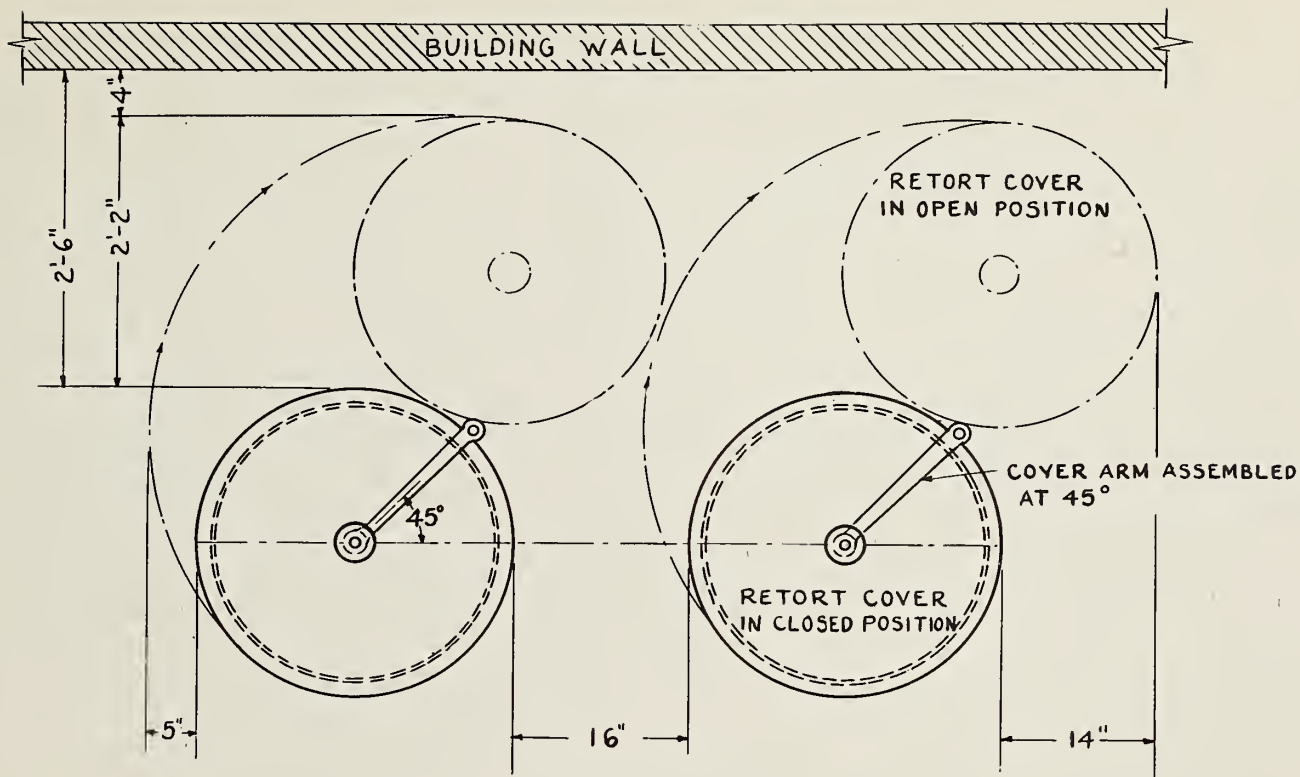
SIDE ELEVATION



FRONT ELEVATION

Equipment for Community Canning Plant:
Detail of preparation table.

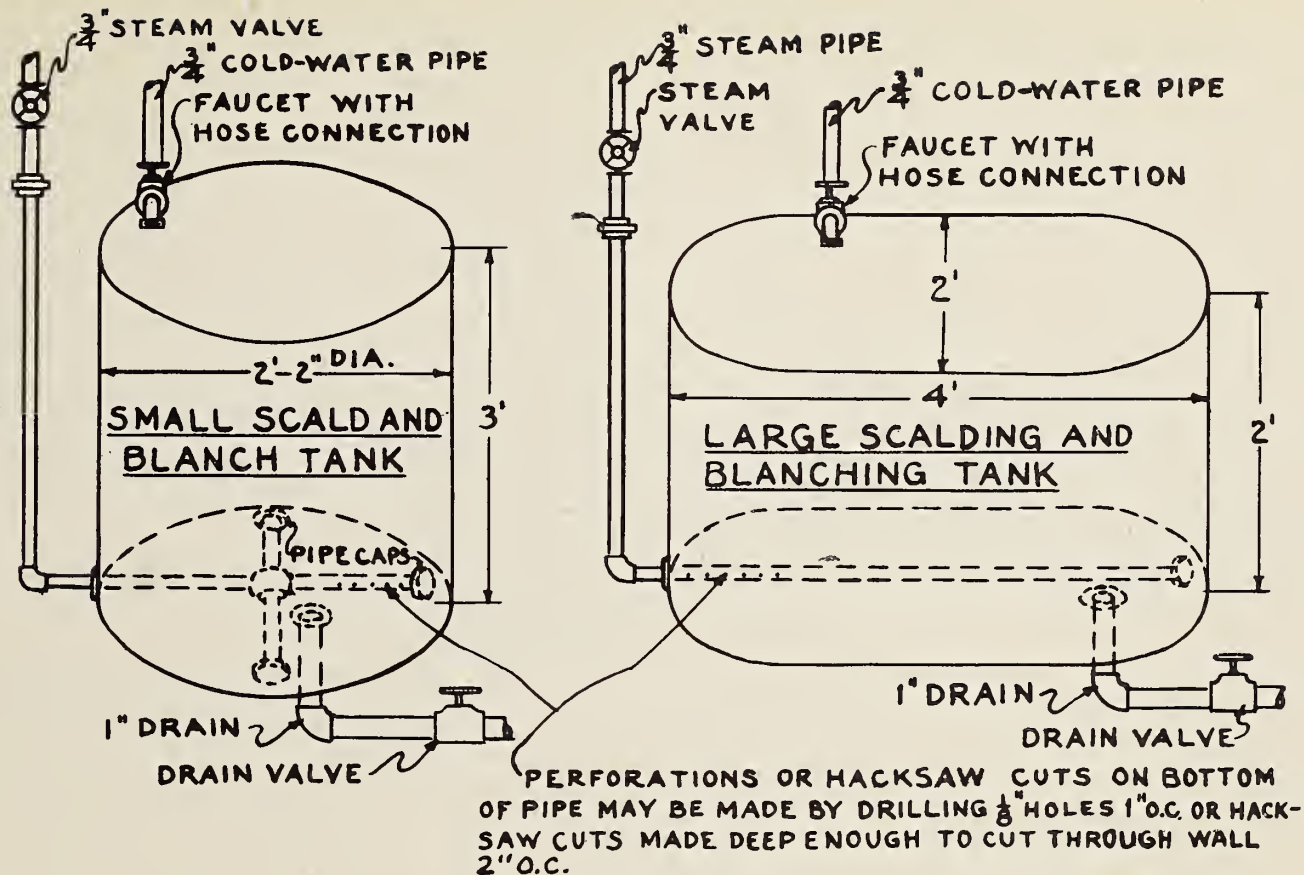
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Equipment for Community Canning Plant:
 Plan for installing No. 3 (106-can capacity)
 retorts with cover arm assembled for
 45-degree swing.

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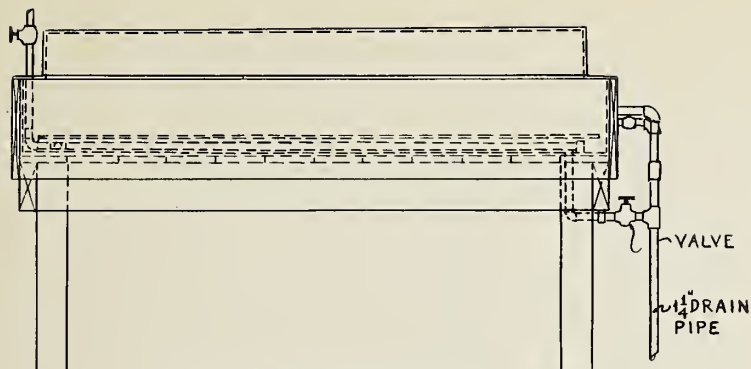
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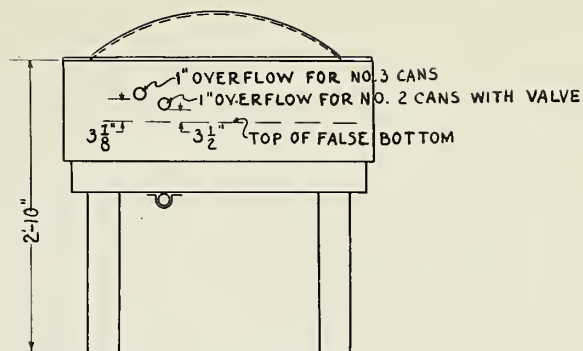
Equipment for Community Canning Plant:
Detail of scalding and blanching tanks.

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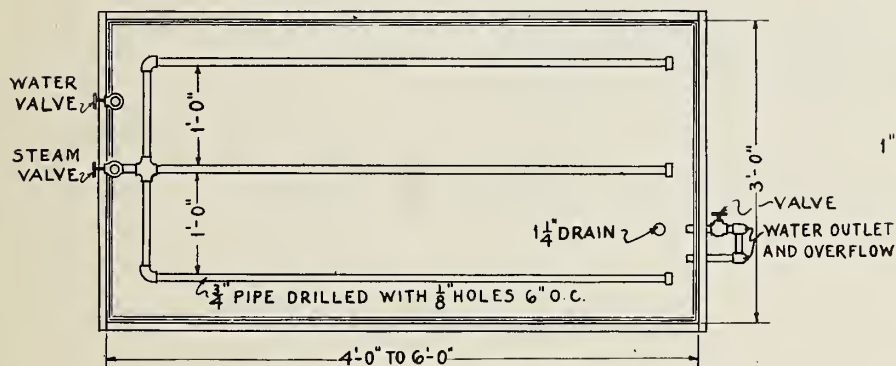
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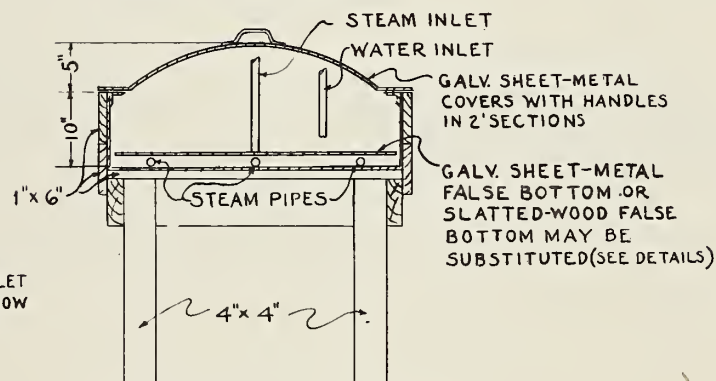
SIDE ELEVATION



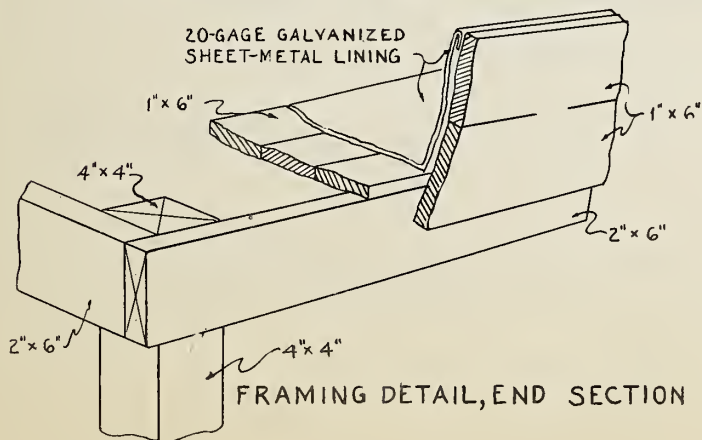
END ELEVATION



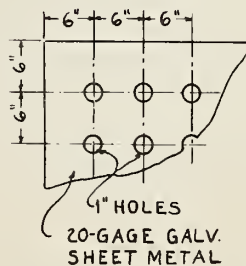
PLAN WITH COVER AND FALSE BOTTOM REMOVED



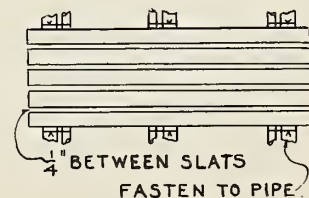
SECTIONAL ELEVATION



FRAMING DETAIL, END SECTION



DETAIL OF FALSE BOTTOM

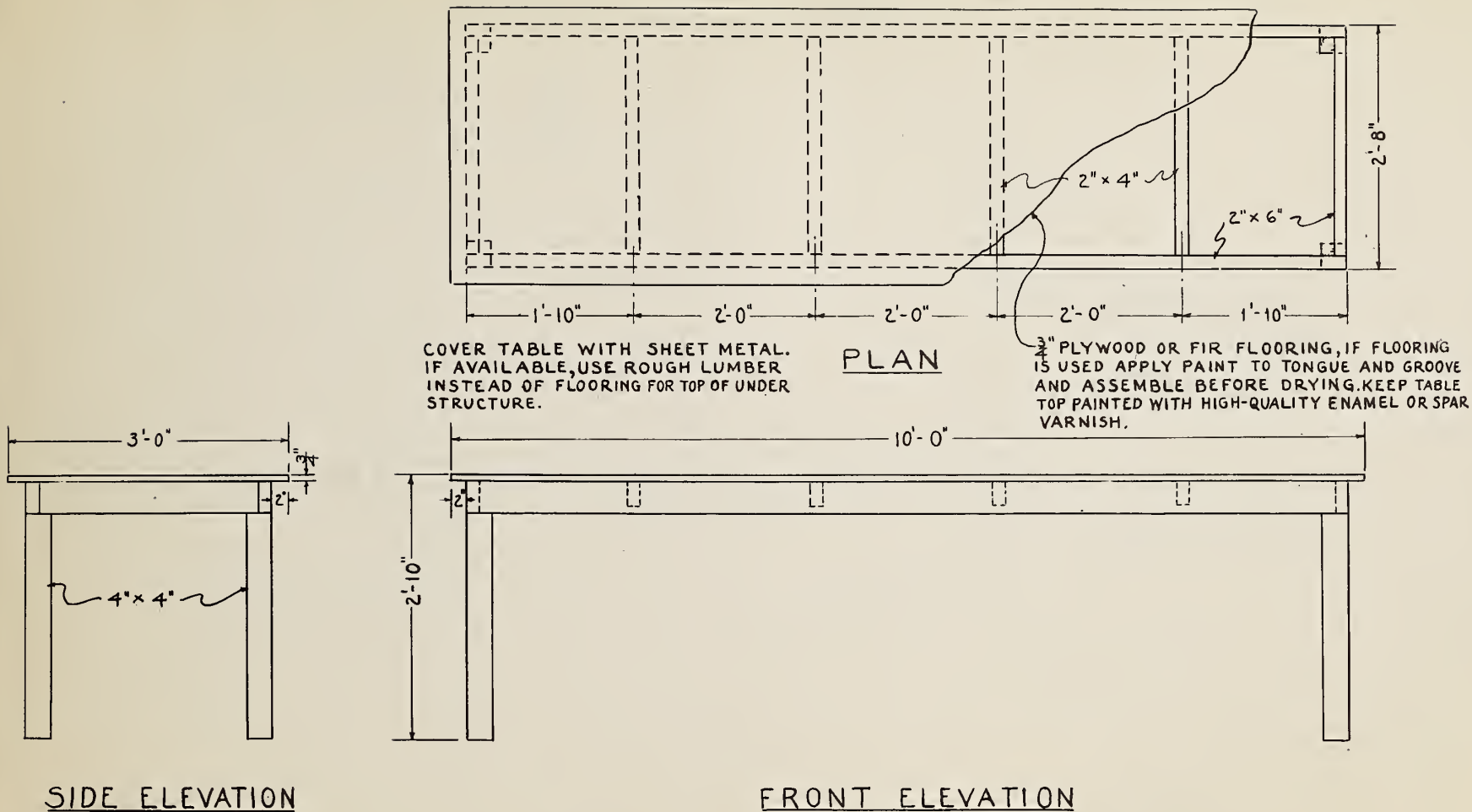


DETAIL OF SLATTED BOTTOM

Equipment for Community Canning
Plant: Batch-type exhaust box
operated by steam.

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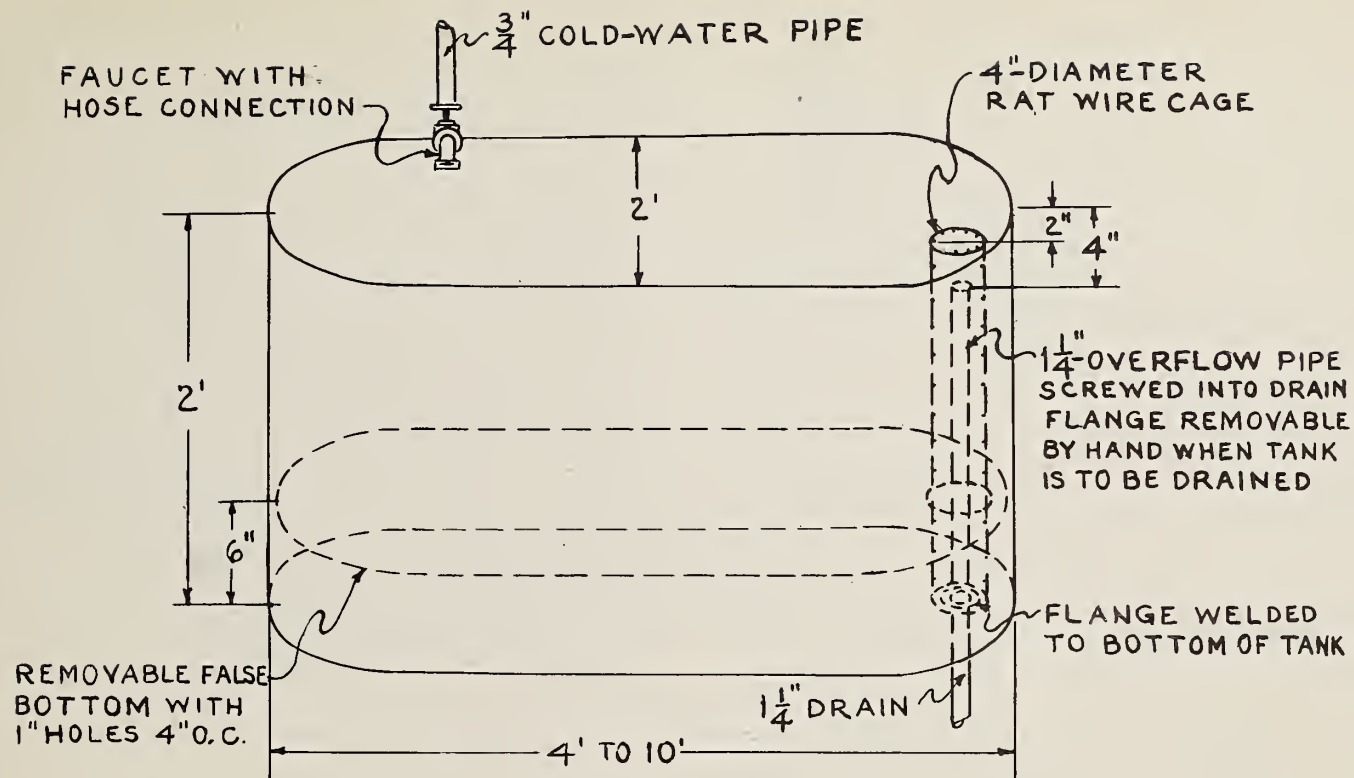
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Equipment for Community Canning Plant:
Detail of preparation table.

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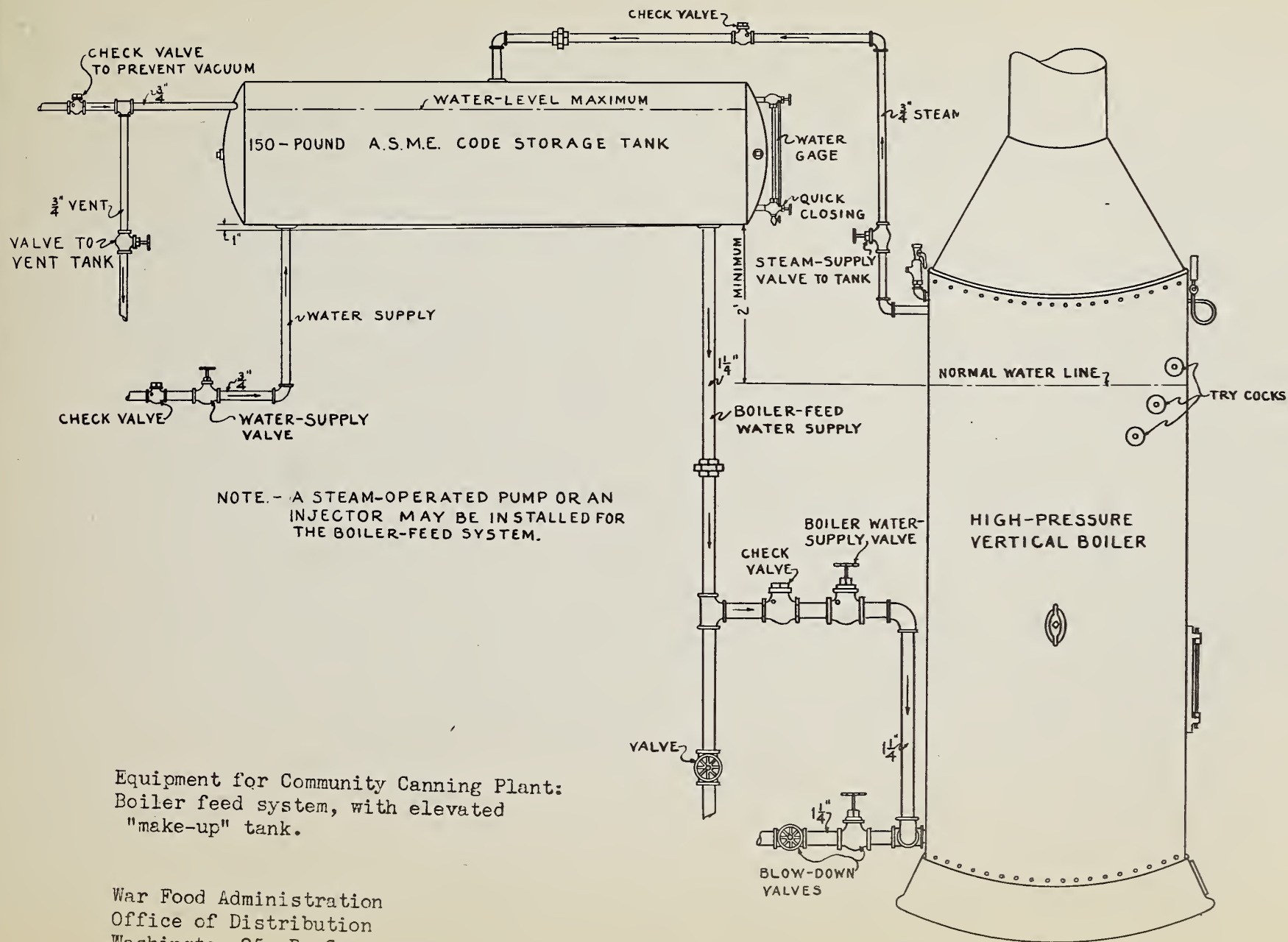
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Equipment for Community Canning Plant:
Detail of washing tank.

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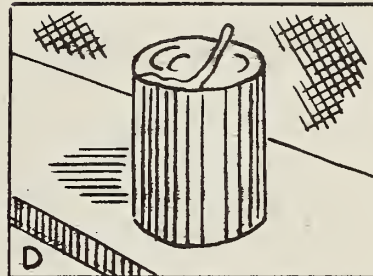
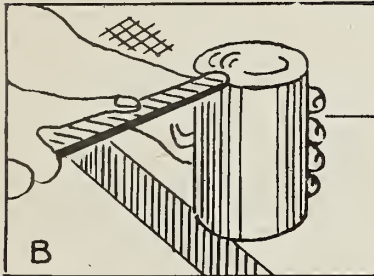
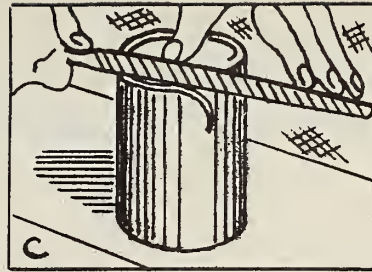
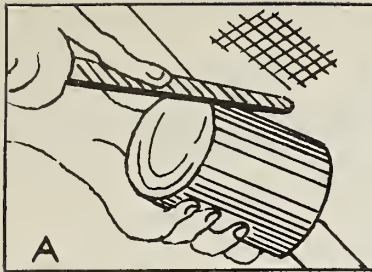
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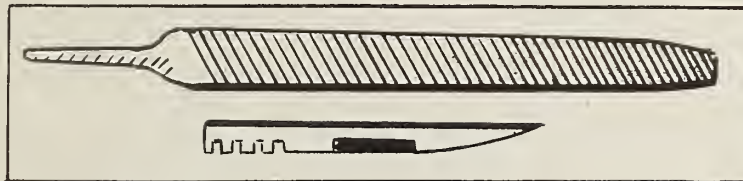
Equipment for Community Canning Plant:
Boiler feed system, with elevated
"make-up" tank.

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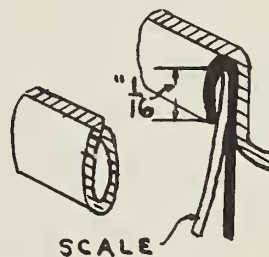
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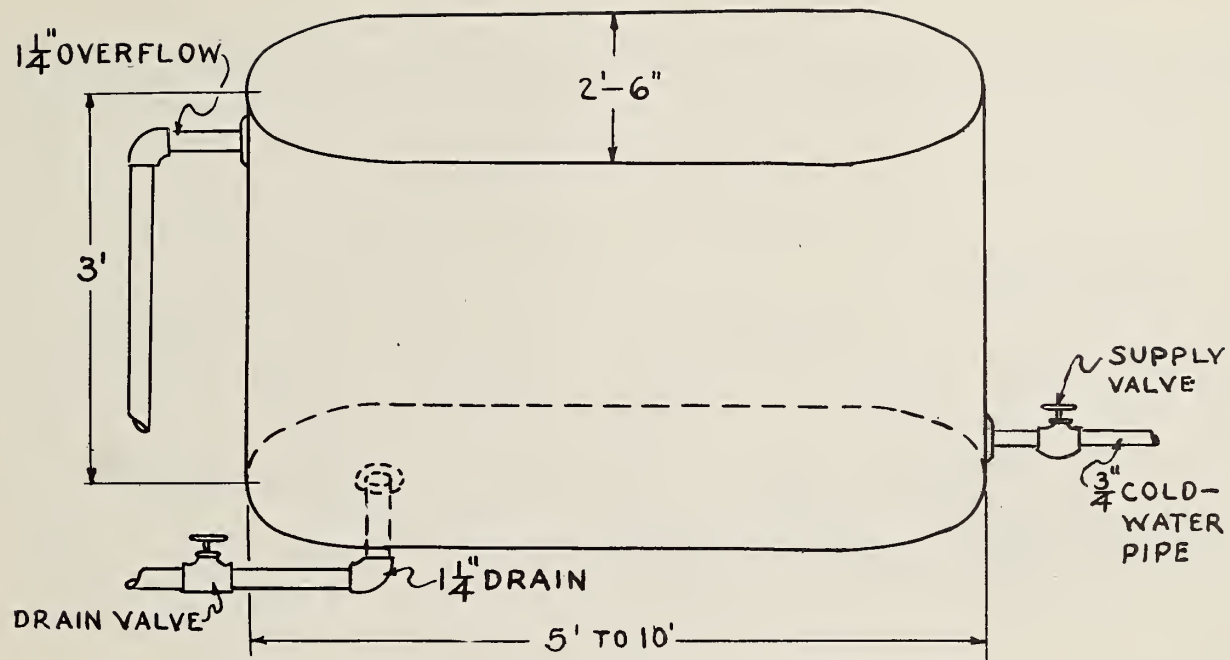
Filing a can's double seam to determine whether seaming has been done correctly or not. A, File a notch through at the body seam to the body of the can; B, starting at notch file barely through the first thickness of plate for a distance of about 1 to 2 inches; C, use file to force down the cover hook, the narrow thickness of plate as shown; D, bend the cover hook up, as shown, for observation and measuring of the can hook.



Flat file used in filing cans and thin metal ruler used in measuring can body hook, can lid hook, and width of seams. The notches in ruler are for measuring width of the double seam.



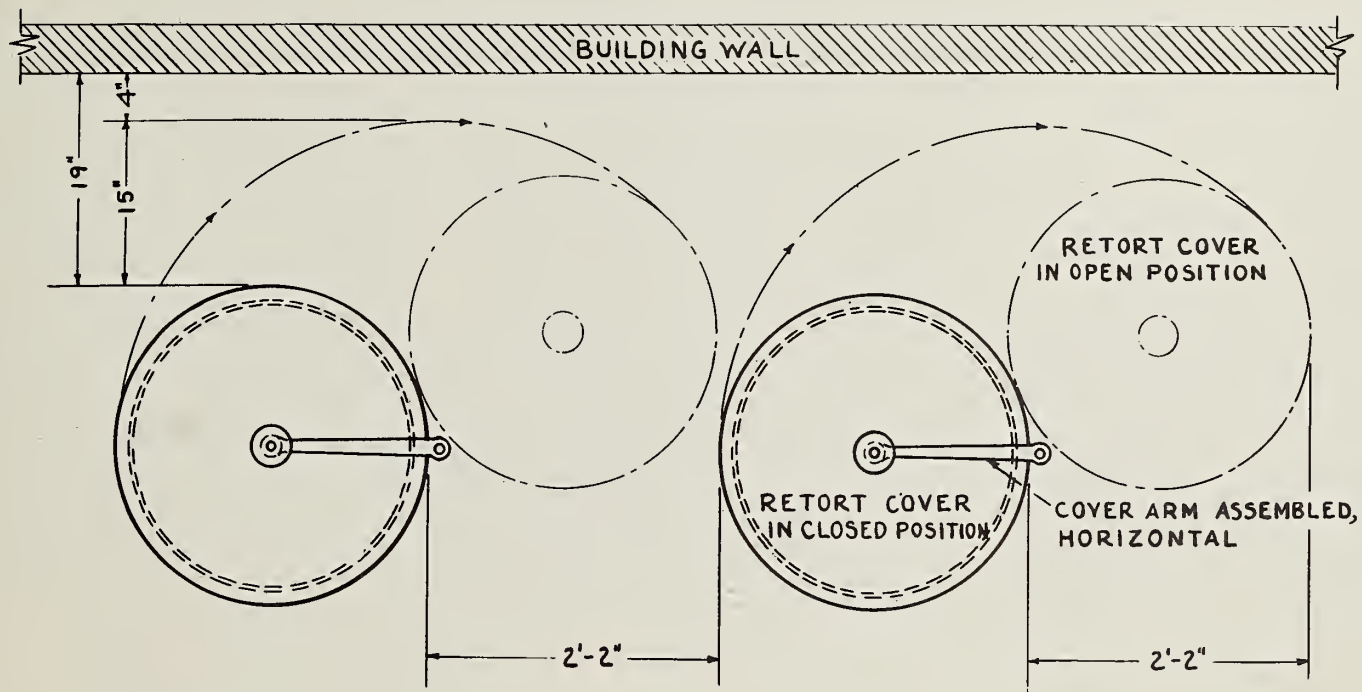
Left, diagram of double seam showing can hook, cover hook, and countersink. Right, showing method of testing depth of can hook; this should be $\frac{1}{16}$ inch.



Equipment for Community Canning Plant:
Detail of cooling tank.

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Equipment for Community Canning Plant:
 Plan for installing No. 3 (106-can
 capacity) retorts with cover arm
 assembled in horizontal position.

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